RESTAURANT WEEK 2018
February 26 – March 4, 2018

LUNCH
$25.18
3 courses

Served 11:30am – 4:00pm

Zuppa Del Giorno
Soup of the Day

Cesare
Grilled organic baby artisan romaine heart with creamy Parmigiano dressing, Parmigiano crisp & grissini

Mista Salad (GF/V)
Organic artisan lettuce, white balsamic vinaigrette, pear, Gorgonzola Dolce & toasted walnuts

Calamari grigliati (GF)
Thyme-grilled calamari, lemon oil, organic baby arugula salad

Bucatini alla Carbonara
La Rustichella Bucatini, local farm egg yolk, imported cured Guanciale, Pecorino Romano, black pepper & pepperoncini Salonica

Insalata Di Cavoletti E Pollo (GF)
Organic grilled chicken breast with shaved miniature brussels sprout salad, tossed with toasted hazelnuts, crispy Pancetta in a truffle Parmigiano vinaigrette, Westfield goat cheese croquettes

Sogliola alla TerraSole
Panko crusted, flash fried filet of Sole, topped with organic multicolored cherry tomatoes, baby arugula, shaved aged Parmigiano cheese

Dark Belgian chocolate Crème Brulee
Homemade Biscotti & Cello of the day

Our prices reflect the quality of our ingredients and organic produce that we use in each dish. Please note that all dishes are made to order and the time to prepare your dish may be longer than expected. Notify your server of any time restraints and/or food allergies.

Menu, Prices or Promotions subject to change